

de leukste taarten shop



Skull Cake with Raspberry Buttercream

A spooky and delicious layer cake perfect for Summerween, Halloween parties, or eerie birthdays. Raspberry buttercream, creamy textures, and edible skull decorations make this cake a real showstopper.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Enchanted Cream®
200g

F11205
€4.25



FunCakes Deco Melts Raspberry
Flavour 250g

F25315
€4.75



FunCakes Deco Melts Orange 250g

F25120
€4.55

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FunCakes Flavour Paste Raspberry
120g

F56240
€5.99



Wilton 4-in-1 Sprinkle Mix Spooky
Halloween

04-0-0554
€5.99



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



Wilton Cake Release Spray 200ml

04-0-0513
€5.75



Wilton Choco Crunch Pearls Spicy
Halloween 100g

04-0-0597
€6.99



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Candy Mould Mini Skull

03-0-0102
€2.49



Ingredients

- 330 g FunCakes Mix for Sponge Cake Deluxe
- 200 g FunCakes Mix for Buttercream
- 75 g FunCakes Mix for Enchanted Cream®
- 500 g FunCakes Deco Melts Raspberry
- 150 g FunCakes Deco Melts Orange
- FunCakes Flavour Paste Raspberry
- Wilton Choco Crunch Pearls Spicy Halloween
- Wilton 4-in-1 Sprinkle Mix Spooky Halloween
- 250 g unsalted butter
- 233 ml water
- 100 ml milk
- 5 eggs (approx. 250 g)

Supplies

- FunCakes Bake Release Spray
- FunCakes disposable piping bags
- Wilton Extra Deep Round Cake Pan Ø15x10 cm
- Wilton Cake Leveler 25 cm
- Wilton cooling rack 40x25 cm
- Wilton Open Star piping tip #1M
- Wilton Mini Skull Candy Mould



Step 1: Make the sponge cakes

Preheat the oven to 180°C (160°C fan) and grease two round cake pans with baking spray. Prepare 330 g FunCakes Mix for Sponge Cake Deluxe according to the instructions on the package. Divide the batter between the pans and bake for 30-35 minutes until fully baked. Remove from the pans immediately and let cool completely on a rack.

Step 2: Prepare the raspberry buttercream

Make 200 g FunCakes Mix for Buttercream according to the instructions. Add FunCakes Flavour Paste Raspberry to taste and mix until smooth and fluffy.

Step 3: Make the skull decorations

Melt the Raspberry and Orange Deco Melts separately following the package instructions. Fill piping bags and half-fill the Wilton Mini Skull moulds. Let set in the fridge and repeat until you have enough skulls to cover the cake.

Step 4: Level and layer the cake

Cut each sponge cake into two layers using a cake leveler, creating four layers in total. Fill and stack the layers with raspberry buttercream, then cover the entire cake with buttercream, leaving the top bare.



Step 5: Prepare the Enchanted Cream®

Prepare 75 g FunCakes Mix for Enchanted Cream® using 100 ml milk. Spread a thin layer over the top of the cake. Place the remaining cream into a piping bag fitted with Wilton tip #1M.

Step 6: Decorate the sides

Press the set skulls around the sides of the cake. Add small pearls between some of the skulls for extra detail and texture.

Step 7: Finish the decoration

Pipe swirls on top of the cake using the Enchanted Cream® and decorate with Choco Crunch Pearls and Halloween sprinkles for a spooky finish.

This recipe is made possible in part by FunCakes.